

Amendments to the Specification:

Please replace the first full paragraph found on page 3 of the specification, lines 3-7, with the following amended paragraph:

- folding the cooked dough with topping over itself on leaving the oven in a format corresponding to that of the product to be obtained, substantially with ~~juxtaposition~~ superposition of the top and bottom borders of the folded dough; and

Please replace the paragraph found on page 3 of the specification, lines 8-13, with the following amended paragraph:

- coating the edge and the possible ingredients which are level with said substantially ~~juxtaposed~~ superposed borders with a cordon of edible paste, based on starch and/or potato starch, which solidifies under the heat of the dough on leaving the oven with setting on the edge of said borders, thus closing the pouch formed.

Please replace the paragraph found on page 6 of the specification, lines 13-16, with the following amended paragraph:

- a unit for depositing a cordon of edible paste, based on starch and/or potato starch, on the edge of the substantially ~~juxtaposed~~ superposed borders of each of the folded dough components, and

Please replace the paragraph found on page 8 of the specification, lines 17-28, with the following amended paragraph:

A cordon 3 of a paste derived from a mixture of flour and water is then applied with the aid of a spatula on the peripheral edge of the top 5 and bottom 7 borders, substantially juxtaposed superposed with the folded dough, as represented in the figure. The heat of the dough, at 150-200°C, is enough to cook and therefore to harden the cordon 3 for closing the pouch formed. This hardened cordon, apart from containing the pizza ingredients in the pouch, participates in increasing the stiffness of the product obtained for its consumption in the hand, cold or hot, for example in a protective covering.

Please replace the paragraph found on page 10 of the specification, lines 3-19, with the following amended paragraph:

The cooked bases then pass over vertical shoes 25 for vertically folding the bases, border to border, over themselves. These shoes may consist of two plates longitudinally hinged on the median line of the manufacturing line and the cooked bases, simultaneously from from a horizontal position of initiation of folding to a vertical position of termination of folding. The dough, which is still hot (at 150-200°C) and therefore supple, allows such a median folding. The borders of the cooked base folds with topping are then substantially ~~juxtaposed~~ superposed and it is possible to deposit, at this folding stage or a little further on, at an adjacent unit of the manufacturing line, a cordon of edible paste 27. This cordon, based on starch and/or potato starch, is deposited on the edge 29 of the substantially ~~juxtaposed~~ superposed borders of the folded bases 33.